Integrated Food Safety Systems | ISO 22000

Module Objective:

Obtain familiarity with the principle components of food safety systems and understand how they can apply in USAID programs.





Outline

Food safety systems

Driving forces for adoption

ISO 22000 and other systems

Benefits within USAID project cycle





Driving Forces for Systems



- Provide assurance of product safety
- Promote consumer confidence
- Promote 'best practice'
- Promote business efficiency
- Promote value chain linkage
- Meet legislative requirements and to ensure a margin of defence
- Provide brand protection and reputation





Differences between Codex and ISO

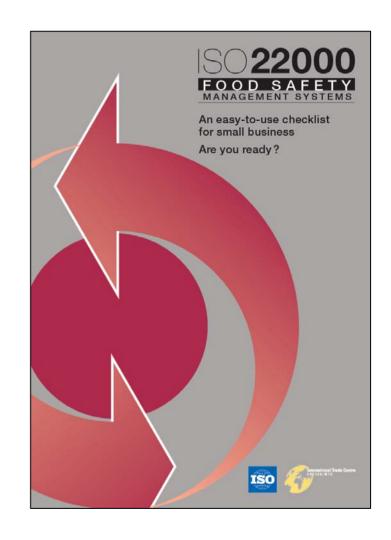
- Codex standards
 - Used to develop national regulations
 - Slow to change
 - Describe the minimal acceptable practices
- ISO standards
 - Voluntary standards
 - Describe current standard industrial practices
 - Standards are reviewed every five years





ISO 22000 | Rationale

- Unites quality, food safety & traceability
- Builds on risk-based approaches (HACCP)
- Emphasizes conformity and complinace compliance
- Registration & audit protocols established
- Cross-over standard likely to predominate food processing







ISO 22000 | New Family of Standards

- New Family initiated in 2001
- Four Standards:
 - ISO 22000:2005 Food safety management system Requirements
 - ISO 22003:2007 Requirements for bodies providing audit and certification of food safety management systems
 - ISO TS 22004:2005 Guidance on the application of ISO 22000
 - ISO 22005 Traceability in the feed and food chain (to be published in July 2007)





ISO 22000 | Primary Elements

- Scope
- Normative References
- Terms & Definitions
- Food Safety Management System
- Management Responsibilities
- Resource Management
- 7. Planning of Safe Products
- 8. Validation, Verification, Improvement





Scope

- A management system standard
- Specific to food safety management
- Based on Codex HACCP with innovations
- Designed to cover all food chain segments



Designed to demonstrate conformity





Management System

1. Planning and realization of safe products 2. Preliminary steps for hazard analysis 3. Hazard analysis 4. Validation of control measures **FSMS** *HACCP plan → Operational PRP 5. Implementation 6. Management responsibility 7. Monitoring and corrective actions



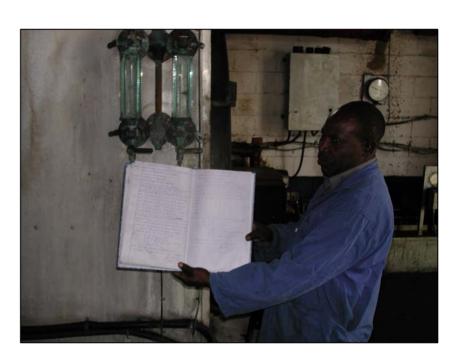




Management Responsibility

- Commitment
- Food Safety Policy
- Management System Planning
- Responsibility & authority
- Team Leader & Team
- Communication (External/Internal)
- Emergency preparedness/response
- Management Review





Planning of Safe Products

- Operational prerequisite programs
- Establish the HACCP plan
 - Identification of CCPs
 - Determine the critical limits
 - Establish a monitoring program for each CCP
 - Establish corrective actions
 - Document
 - Verification
- Traceability
- Control of nonconformity





Validation, Verification and Improvement

- Validation
 - Control measure is effective
- Control of monitoring and measuring
 - Control measure is operating as intended
 - Calibration
- Verification
 - Requirements have been fulfilled
 - Internal audits
 - Evaluation and of individual verification results





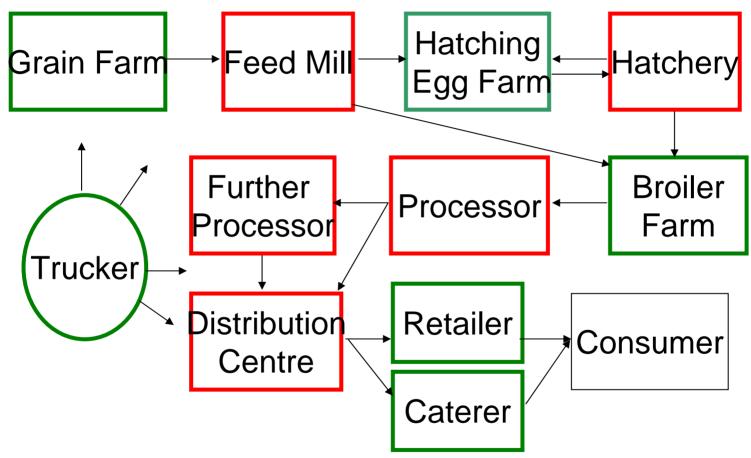
External Communications

- Establish, implement & maintain effective arrangements for pro-active communicating with:
 - Suppliers and contractors
 - Customers, (product information, enquiries, contracts, customer feedback, etc.)
 - Food authorities
 - Other organizations that have an impact on, or will be affected by the effectiveness or updating of the food safety management system





ISO 22000 and the Supply Chain



- Potentially using organization-specific ISO 22000 control measures (red)
- Potentially using externally-developed ISO 22000 control measures





Other Voluntary Food Safety Systems

Standard	Market	Products	Scope
IFS	Germany Europe	FFV	Primary production
BRC	UK Europe	FFV FFFV	Primary production
Nature's Choice	11,000 farms 66 countries	FFV	Primary production
SQF 1000 SQF 2000	US US	FFV Processed	Primary Manufacturing





Tesco Nature's Choice

Key Elements

- Technical content of the protocol is contained in 238 control points:
- Rational use of plant protection products
- Rational use of fertilisers & organic matter
- Pollution prevention
- Protection of human health
- Efficient use of energy, water & other natural resources
- Recycling and Re-use of materials
- Wildlife & landscape conservation and improvement





Implications for USAID Projects

- Assures compliance with USAID and host country pesticide regulations
- Encouraging standards in agbiz products lowers risk and USAID operating costs
- Improves business competitiveness and attracts finance and buyers
- Implementing agents can be easily encouraged to use standards





Wrap-up

- Complements regulatory requirements
- Provides demonstrable assurance of compliance
- Reduces regulations into concrete means/measures
- Includes legal requirements in consumer markets
- Updated to reflect legislative change
- Reassures buyers in absence of competent regulatory authority

